

Century 2000

Low Profile Coffee Brewers



■ Manual Pourover

■ Automatic
with backup
and hot water tap

■ Automatic
Gravity Feed
and hot water tap

Cecilware sells value... Worldwide

Cecilware Corporation

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Voice 718-932-1414

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Century Brewer
Operation Manual
NI43A June 1999

CENTURY 2000 COFFEE BREWERS

Manual Pourover Group - 120V				Dimensions (inches)			
MODEL	WARMERS	VOLTS	TOTAL KW	AMPS	W	D	H
C-2001P	1 BOTTOM	120	1.6	15	8.00	17.35	17.25
C-2002P	1 TOP, 1 BOTTOM	120	1.7	15	8.00	17.25	19.00
C-2003P	2 TOP, 1 BOTTOM	120	1.8	15	8.00	17.25	19.00
C-2003PR	2 BOTTOM, 1 RIGHT	120	1.8	15	16.00	17.25	17.25
C-2003PL	2 BOTTOM, 1 LEFT	120	1.8	15	16.00	17.25	17.25

Automatic with Backup Group - 120V							
C-2001	1 BOTTOM	120	1.6	15	8.00	17.25	17.25
C-2002	1 TOP, 1 BOTTOM	120	1.7	15	8.00	17.25	19.00
C-2003	2 TOP, 1 BOTTOM	120	1.8	15	8.00	17.25	19.00
C-2003R	2 BOTTOM, 1 RIGHT	120	1.8	15	16.00	17.25	17.25
C-2003L	2 BOTTOM, 1 LEFT	120	1.8	15	16.00	17.25	17.25

Automatic with Backup Group - 120/240V							
C-2003R-35	2 BOTTOM, 1 RIGHT	120/240	3.8	20	16.00	17.25	17.25
C-2003L-35	2 BOTTOM, 1 LEFT	120/240	3.8	20	16.00	17.25	17.25
C-2005R-35	2 TOP, 3 BOTTOM RT.	120/240	4.0	20	16.00	17.25	19.00
C-2005L-35	2 TOP, 3 BOTTOM LF.	120/240	4.0	20	16.00	17.25	19.00
C-2005-35	3 BOTTOM, 1 LF, 1 RT	120/240	4.0	20	24.00	17.25	17.25

CENTURY 2000 COFFEE BREWERS WITH GRAVITY FEED SYSTEM

Automatic with Gravity Feed Group - 120V							
C-2001G	1 BOTTOM	120	1.6	15	8.00	17.35	17.25
C-2002G	1 TOP, 1 BOTTOM	120	1.7	15	8.00	17.25	19.00
C-2003G	2 TOP, 1 BOTTOM	120	1.8	15	8.00	17.25	19.00
C-2003RG	2 BOTTOM, 1 RIGHT	120	1.8	15	16.00	17.25	17.25
C-2003LG	2 BOTTOM, 1 LEFT	120	1.8	15	16.00	17.25	17.25

Automatic with Gravity Feed Group - 120/240V							
C-2003RG-35	2 BOTTOM, 1 RIGHT	120/240	3.8	20	16.00	17.25	17.25
C-2003LG-35	2 BOTTOM, 1 LEFT	120/240	3.8	20	16.00	17.25	17.25
C-2005G-35	2 TOP, 3 BOTTOM	120/240	4.0	20	24.00	17.25	19.00
C-2005RG-35	2 TOP, 3 BOTTOM	120/240	4.0	20	24.00	17.25	19.00
C-2005LG-35	2 TOP, 3 BOTTOM	120/240	4.0	20	24.00	17.25	19.00

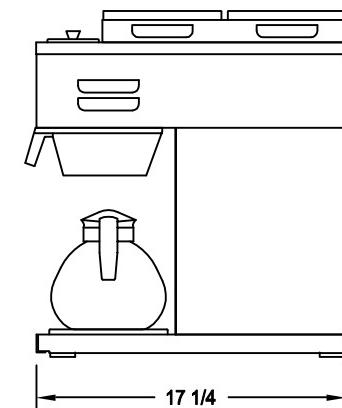
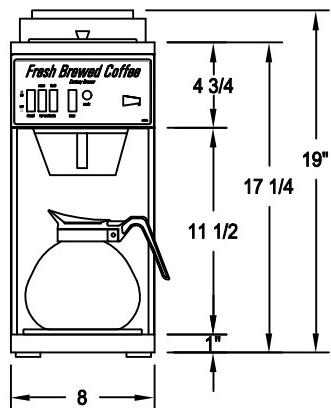
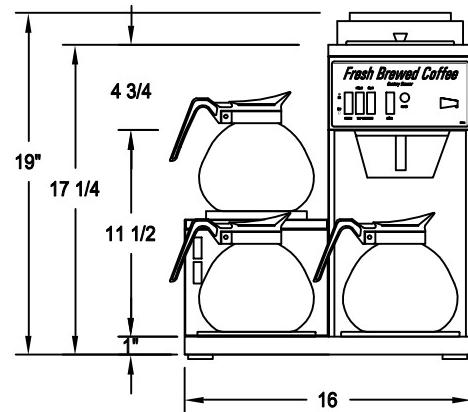
For export voltage 220 Volts, 50 Cycles, 1 Phase , add Suffix "X" to model number

Century 2000

Low Profile Coffee Brewers

Dimensional Specifications

- 2 -

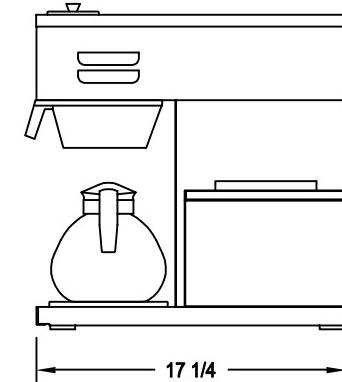
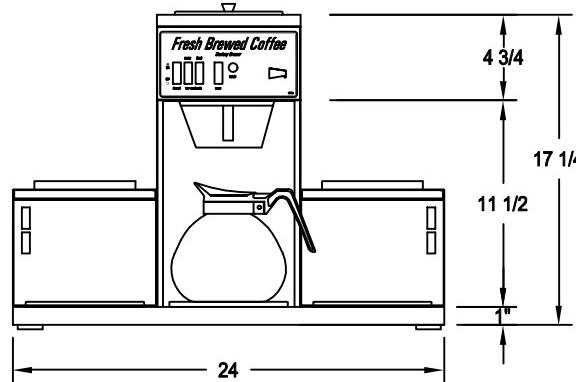
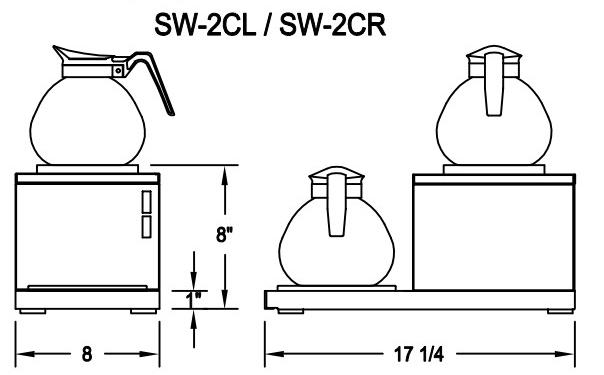


C2001P
C2002P
C2003P
C2001
C2002
C2003

C2003PR
C2003PL
C2003R
C2003L
C2005R
C2005L

Step-up Warmer

SW-2CL / SW-2CR

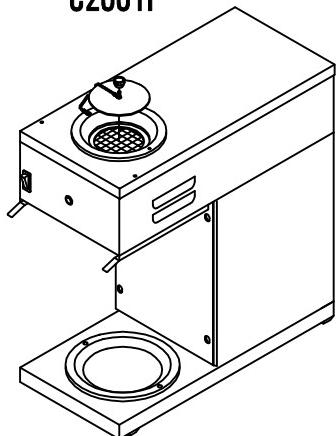


C2005

Century 2000 Low Profile Coffee Brewers
MANUAL - POUROVER

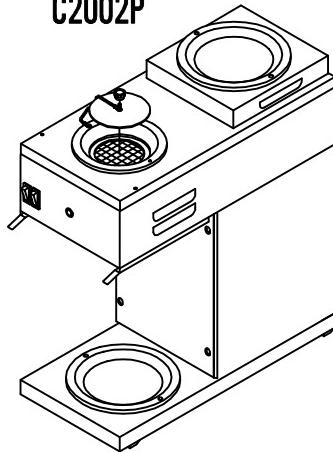
VOLTS	HEATER	TOTAL KW
120	1500	1.6
120/240	3500	3.6

C2001P



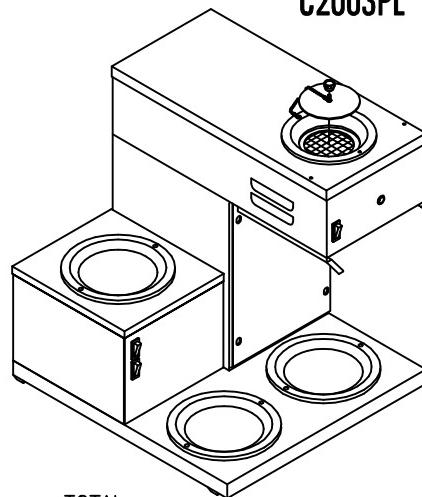
VOLTS	HEATER	TOTAL KW
120	1500	1.7
120/240	2400	2.6

C2002P



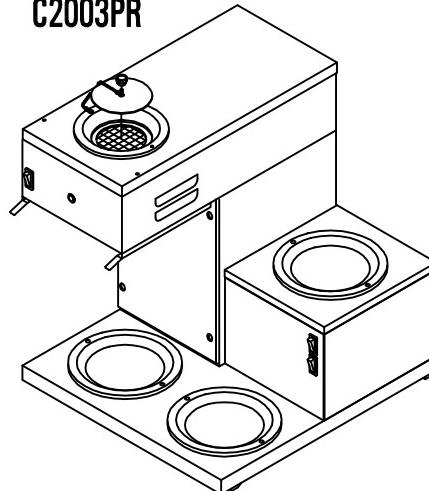
MANUAL - POUROVER

C2003PL



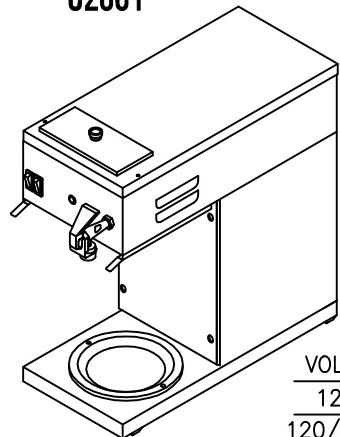
VOLTS	HEATER	TOTAL KW
120	1500	1.8
120/240	2400	2.7
120/240	3500	3.8

C2003PR



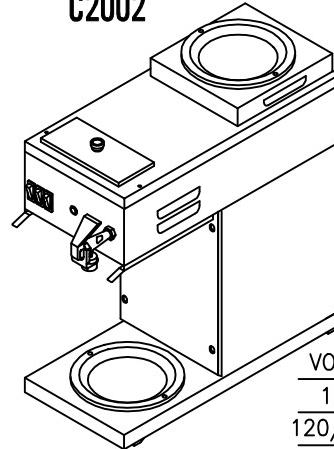
Century 2000 Low Profile Coffee Brewers
AUTOMATIC WITH BACKUP AND WATER TAP

C2001



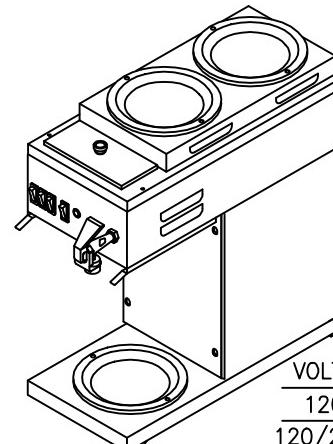
VOLTS	HEATER	TOTAL KW
120	1500	1.6
120/240	3500	3.6

C2002



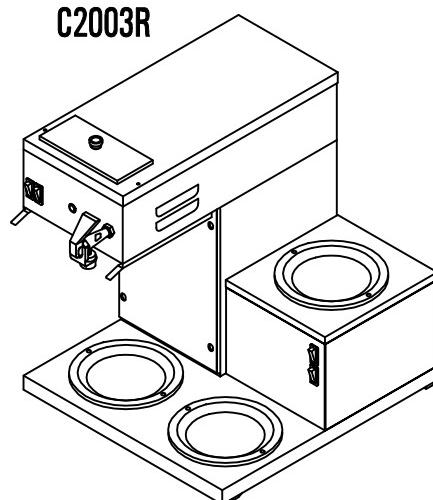
VOLTS	HEATER	TOTAL KW
120	1500	1.7
120/240	2400	2.6

C2003



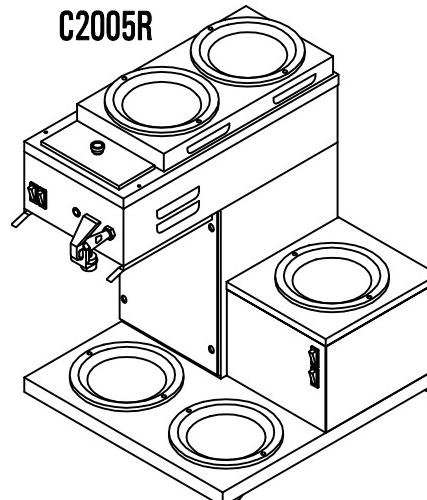
VOLTS	HEATER	TOTAL KW
120	1500	1.8
120/240	2400	2.7
120/240	3500	3.8

C2003R



VOLTS	HEATER	TOTAL KW
120	1500	1.8
120/240	2400	2.7
120/240	3500	3.8

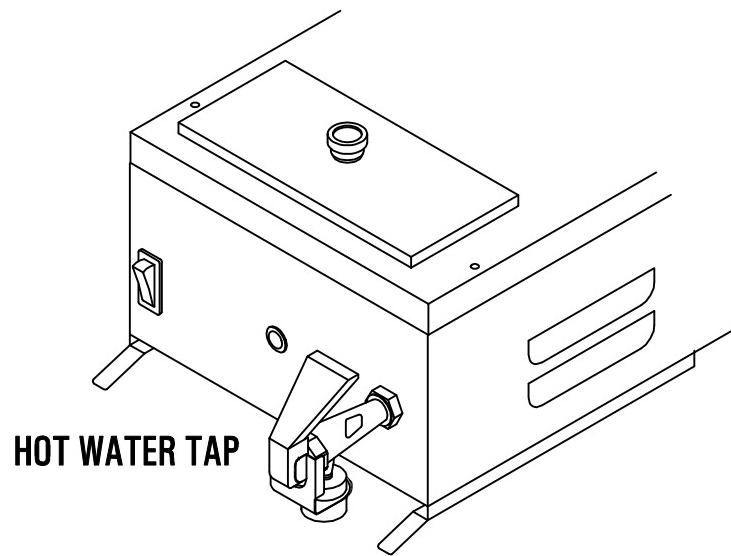
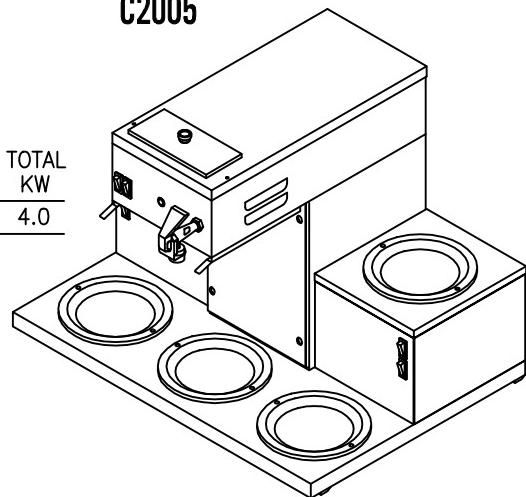
C2005R



Century 2000 Low Profile Coffee Brewers
AUTOMATIC WITH BACKUP AND WATER TAP

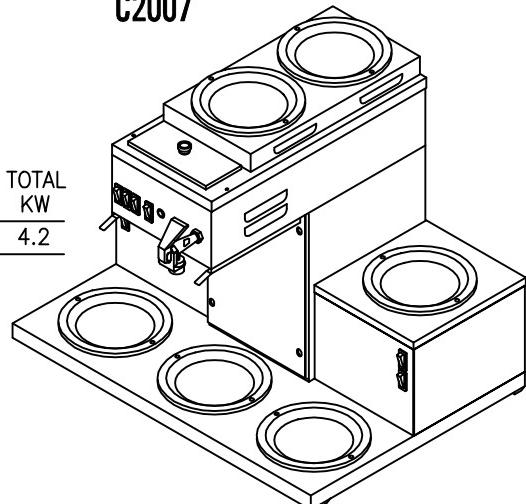
C2005

VOLTS	HEATER	TOTAL KW
120/240	3500	4.0



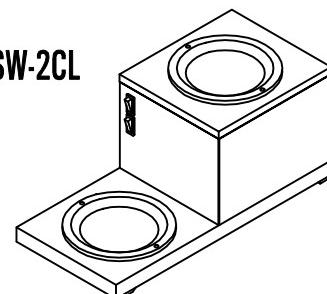
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VOLTS	HEATER	TOTAL KW
120/240	3500	4.2

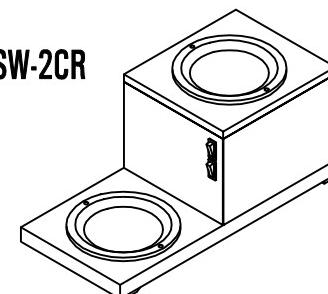


WARMERS

SW-2CL

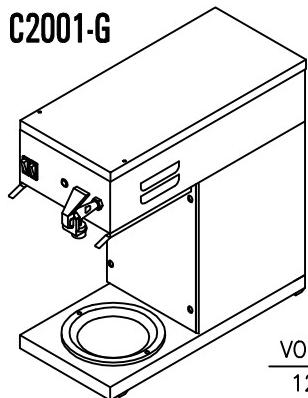


SW-2CR



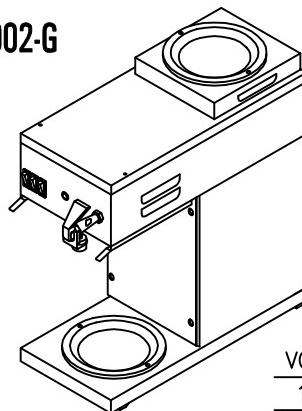
Century 2000-G Low Profile Coffee Brewers
AUTOMATIC WITH GRAVITY FEED AND WATER TAP

C2001-G



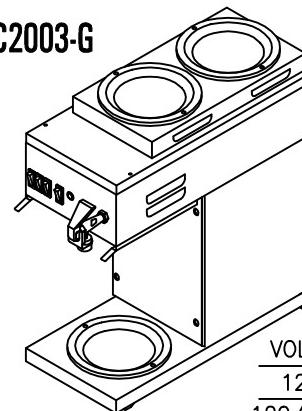
VOLTS	HEATER	TOTAL KW
120	1500	1.6
120/240	3500	3.6

C2002-G



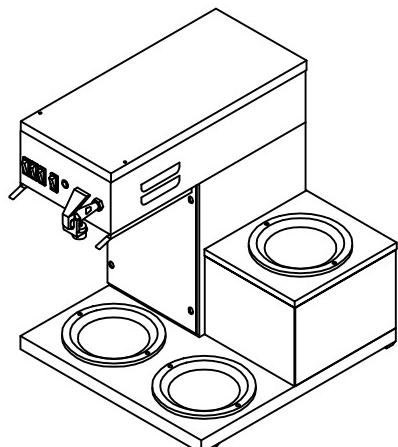
VOLTS	HEATER	TOTAL KW
120	1500	1.7
120/240	2400	2.6

C2003-G



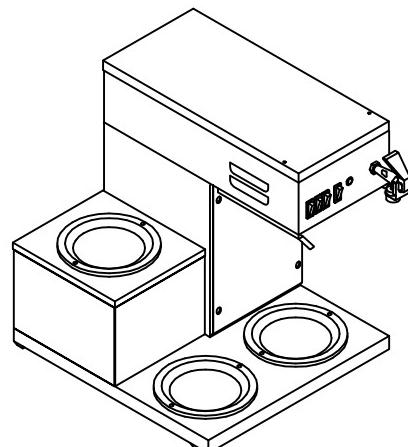
VOLTS	HEATER	TOTAL KW
120	1500	1.8
120/240	2400	2.7
120/240	3500	3.8

C2003R-G

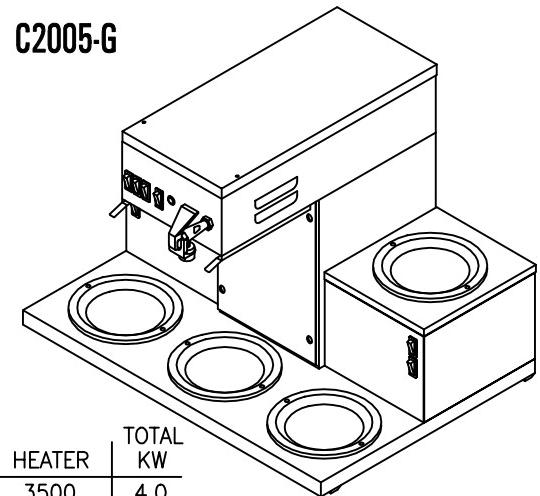


VOLTS	HEATER	TOTAL KW
120	1500	1.8
120/240	2400	2.7
120/240	3500	3.8

C2003L-G

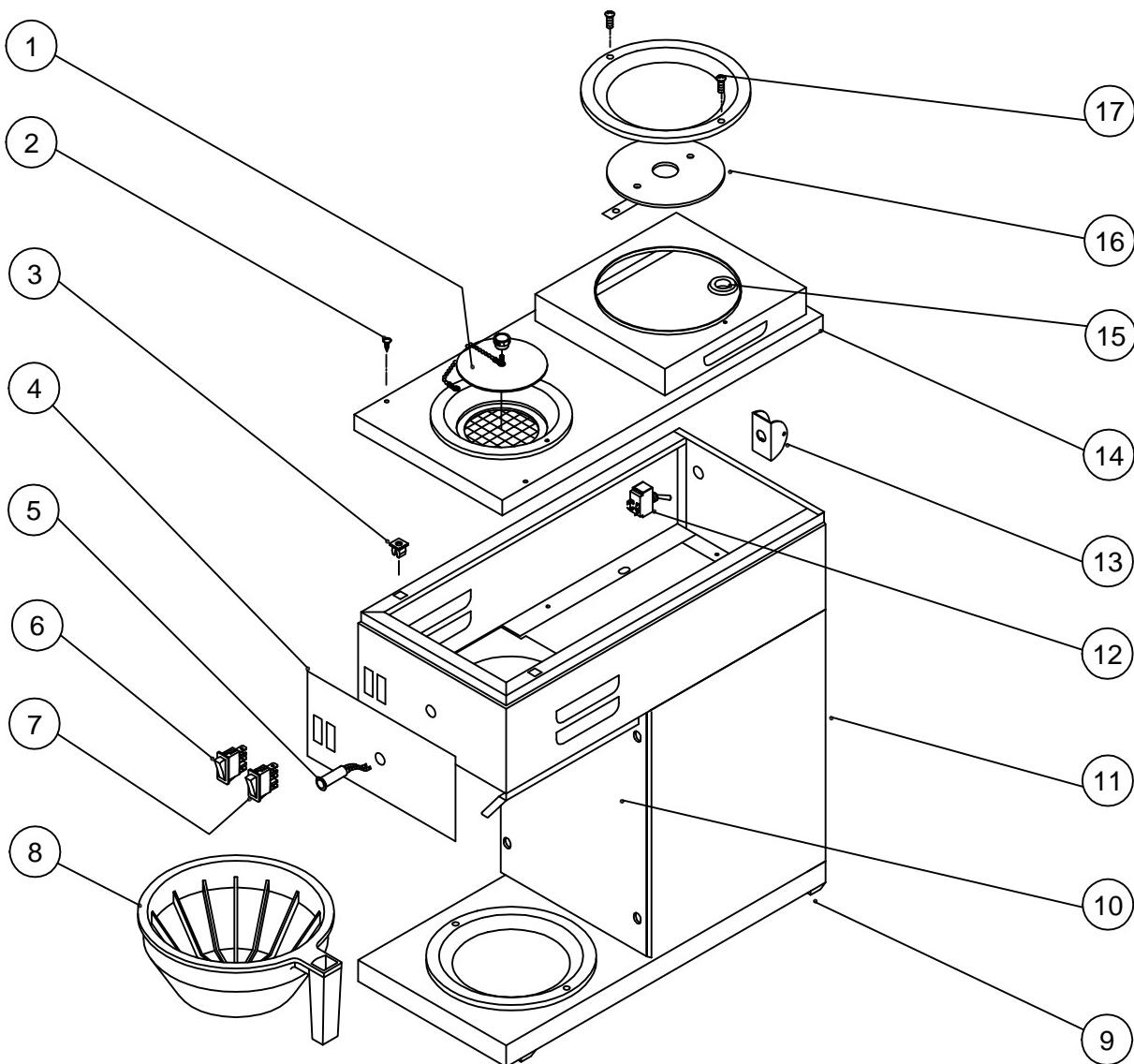


C2005-G



VOLTS	HEATER	TOTAL KW
120/240	3500	4.0

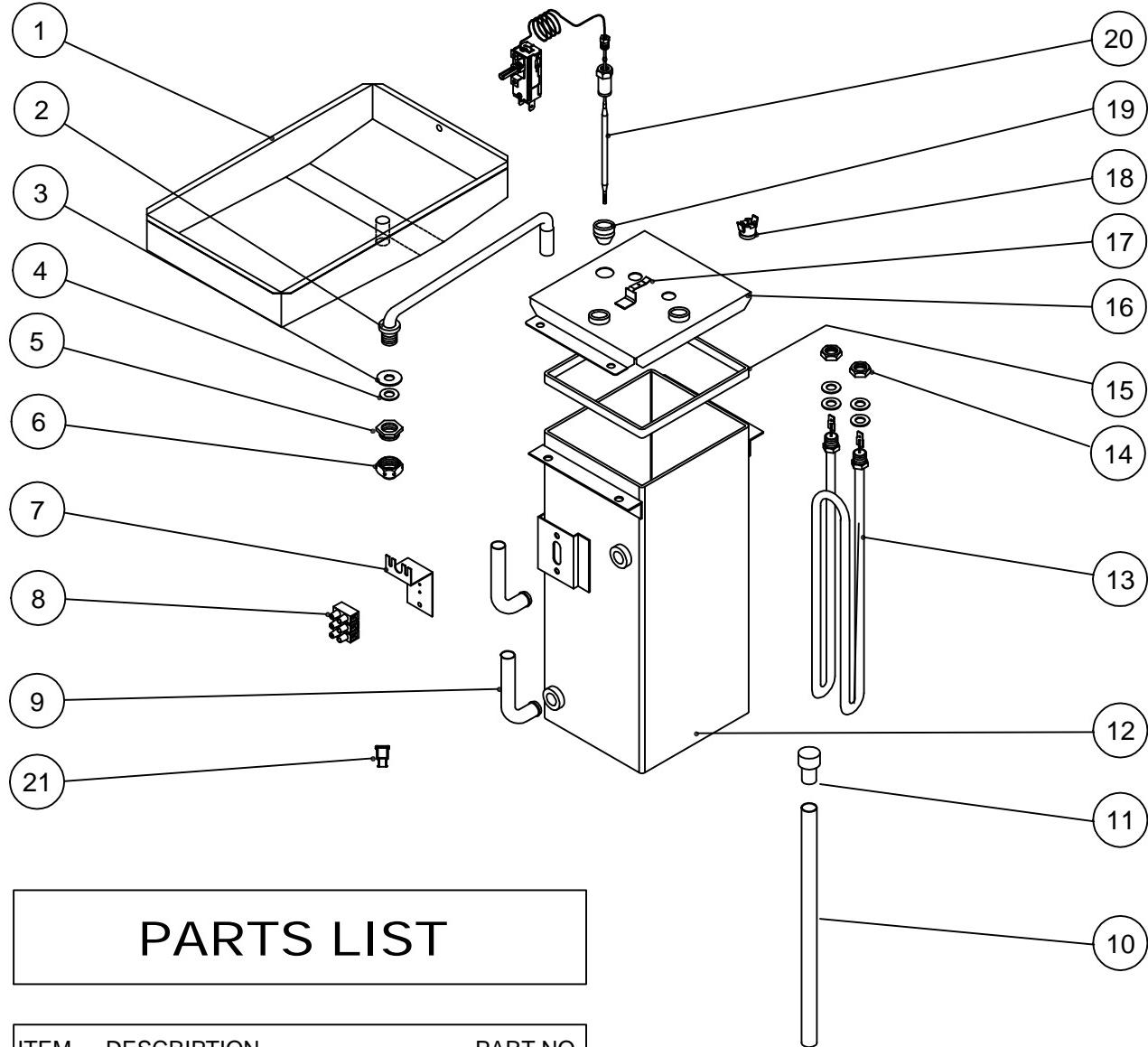
HOUSING ASSEMBLY - POUR OVER



PARTS LIST

ITEM	DESCRIPTION	PART NO
1	COVER, POUROVER	U588Q
2	SCREW, TRUSS HEAD SL #8x3/8	P489A
3	NYLON RECEPTACLE #8	M408A
4	LABEL, SWITCH PANEL	NF08A
5	READY LIGHT - GREEN	C072A
6	POWER SWITCH - RED	L217A
7	WARMER SWITCH, AMBER	L580A
8	BREW BASKET - BLACK	V001A
9	LEGS 3/4" ADJUSTABLE	M042A
10	TOWER COVER	R958A
11	BODY WELDMENT ASSEMBLY	R960Q
12	HEATER SWITCH SPST	L069A
13	TOGGLE SWITCH BRACKET	U810C
14	TOP COVER W/SINGLE WARMER ASSY	RS32Q
15	GROMMET, 5/8 I.D.	M090A
16	WARMER DISH & ELEMENT 120V	G095A
17	WARMER DISH & ELEMENT 220V	G107A
	SCREW FLAT HD # 8 x 3/4	P139A

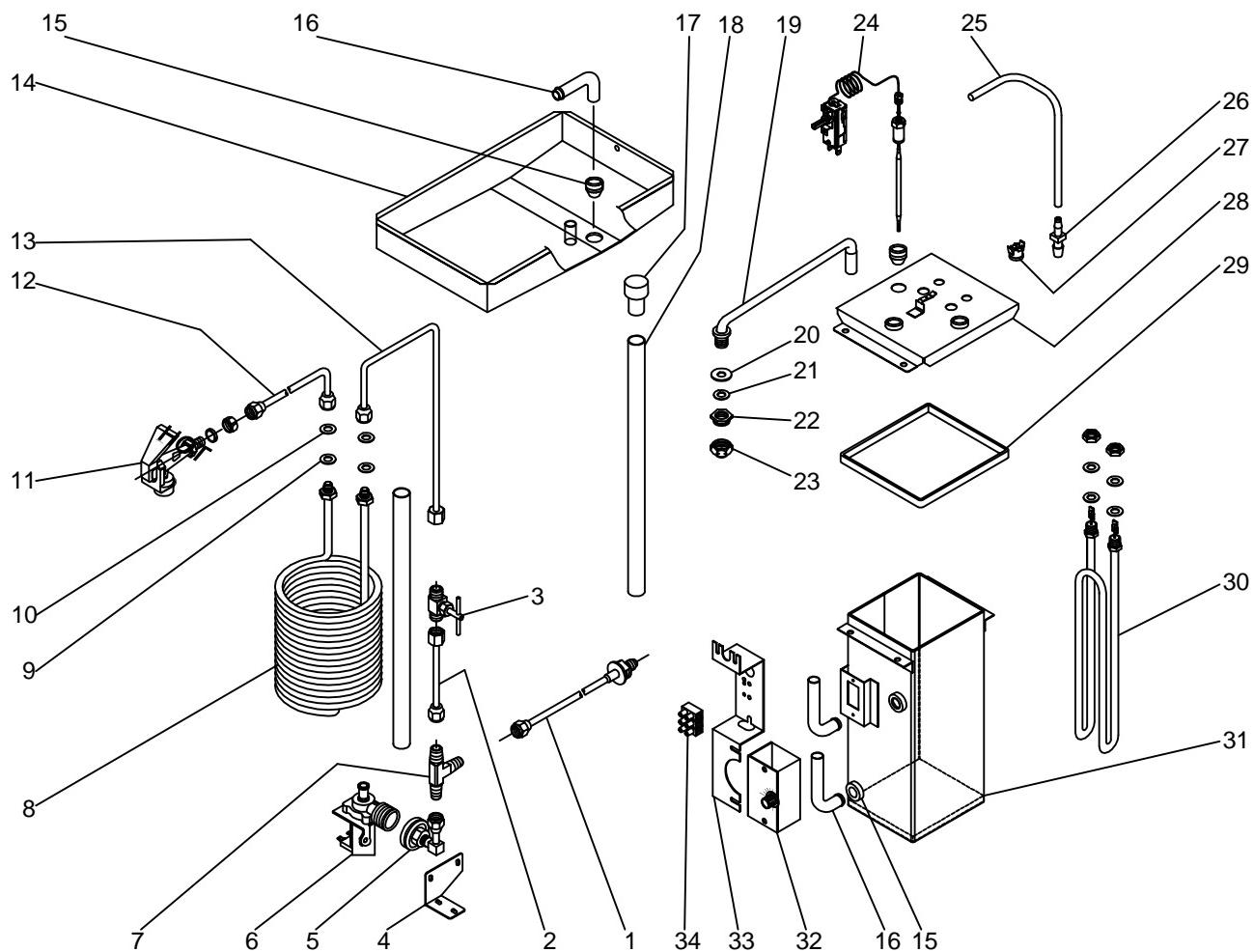
TANK ASSEMBLY - POUROVER



PARTS LIST

ITEM	DESCRIPTION	PART NO
1	TRough SUB-ASSY	RP97Q
2	SPRAY TUBE ASSY	H297Q
3	WASHER	P155A
4	WASHER, RED SILICON	M197A
5	SPRAY HEAD ADAPTER	K107A
6	SPRAY HEAD	E004A
7	BRACKET, COMPONENT	RS45A
8	TERMINAL BLOCK, 3 POSITION	B171A
9	ELBOW 90°	K525A
10	SILICON TUBE 1/2" ID, 14" LG	M611A
11	PLUG	M488A
12	TANK BODY	RK48Q
13	HEATER, 120V 1500W	G296A
	HEATER, 220V 2400W	G298A
	HEATER, 240V 3500W	G297A
14	HEX NUT 1/4-18 x 3/4	K207A
15	SILICON GASKET	M498A
16	TANK TOP	RQ74A
17	HI-LIMIT RETAINER	RR45A
18	HI-LIMIT	L573A
19	DIRECT MOUNTING SEAL (.466I.D.)	M461A
20	THERMOSTAT	L002A
21	TRough SOCKET	CD77A

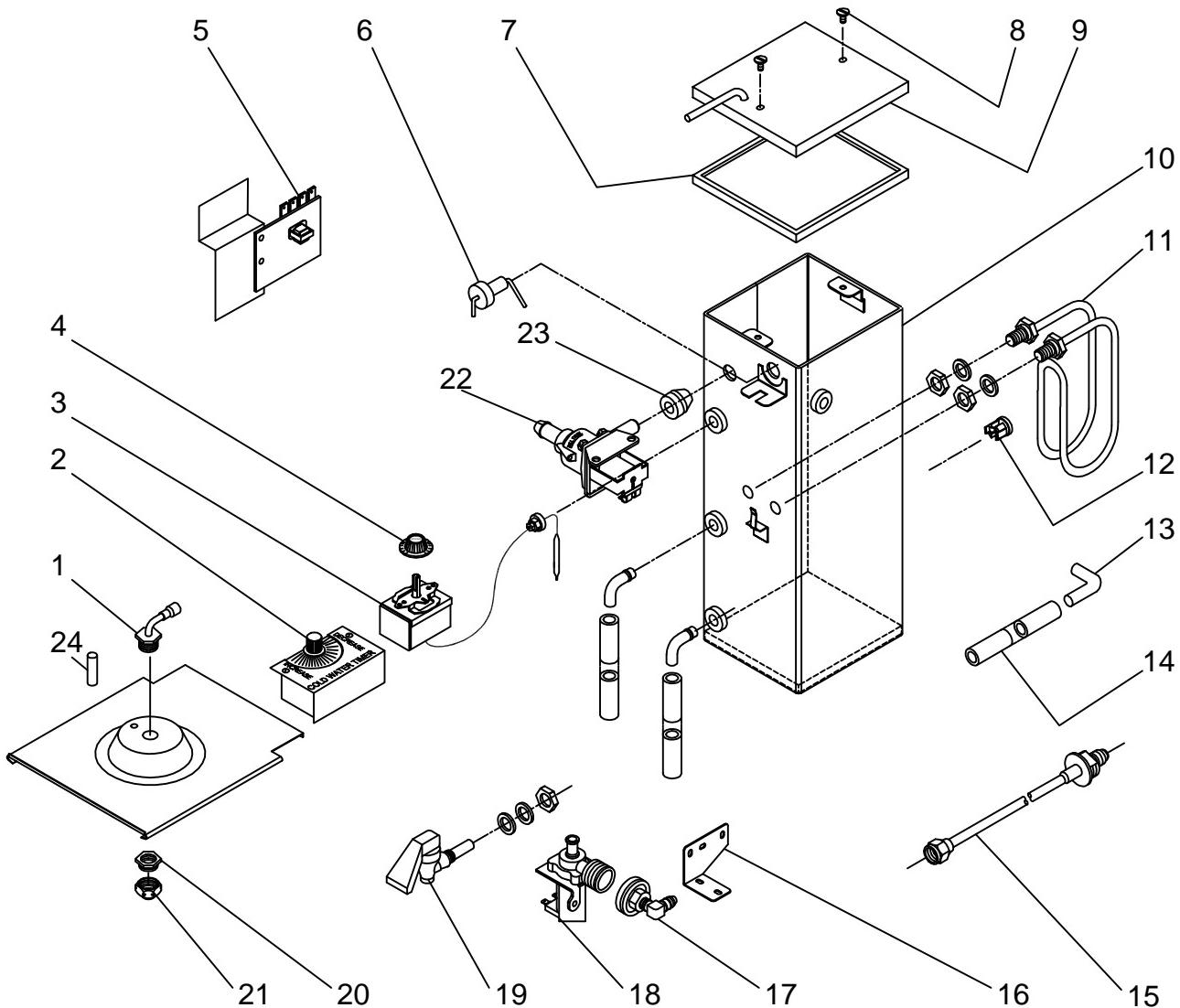
TANK ASSEMBLY - AUTOMATIC AND WATER TAP



PARTS LIST

ITEM	DESCRIPTION	PART NO
1	TUBING 1/4" COLD WATER INLET	H328Q
2	TUBING 1/4", NEEDLE VALVE EXT.	H334Q
3	NEEDLE VALVE (80242)	L006A
4	MT. BKT, WATER INLET VALVE	RQ52A
5	HOSE NUT FITTING	K491A
6	VALVE, WATER INLET (.75GPM) 120V	L588A
	VALVE, WATER INLET (.75GPM) 220V	L594A
7	UNION "TEE" 1/4"	K568A
8	WATER COIL SUB-ASSY	H182Q
9	GASKET, SILICONE RUBBER	M121A
10	FLAT WASHER	P175A
11	FAUCET ASSEMBLY	D046A
12	TUBING 1/4" HOT WATER OUTLET	H327Q
13	TUBING 1/4" TANK INLET	H329Q
14	TRough SUB-ASSMBLY	RP97Q
15	SILICONE SEAL, 12mm (0.466 I.D.)	M461A
16	ELBOW 90°	K525A
17	DRAIN PLUG	M488A
18	SILICONE TUBING, 1/2" I.D. 14" LG	M611A
19	SPRAY TUBE ASSEMBLY	H297Q
20	WASHER	P155A
21	WASHER, RED SILICON	M197A
22	SPRAY HEAD ADAPTER	K107A
23	SPRAY HEAD	E004A
24	THERMOSTAT	L002A
25	SILICON TUBING, 4mm (6" LG)	M614A
26	NYLON FITTING, AIR LOCK	K534A
27	HI-LIMIT, 226°F CUTOUT	L573A
28	TANK TOP W/COIL	RQ74A
29	SILICONE GASKET	M600A
30	HEATER (120V - 1.5KW)	G296A
	HEATER (240V - 3.5KW)	G297A
	HEATER (220V - 2.4KW)	G298A
31	TANK, WELDED SUB-ASSY	RK48Q
32	TIMER 120V 2 MIN	L592A
	TIMER 240V 2 MIN	L593A
33	BKT, COMPONENT W/TIMER	RS11A
34	TERMINAL BLOCK, 3 POS	B171A

TANK ASSEMBLY - GRAVITY FEED AND WATER TAP



PARTS LIST

ITEM	DESCRIPTION	PART NO
1	SPRAY TUBE ASSEMBLY	K642Q
2	TIMER HOT WATER DISPENSER	L592A
3	THERMOSTAT	L532L
4	THERMOSTAT KNOB	M008A
5	WATER LEVEL CONTROL	L566A
6	WATER LEVEL SENSOR	K402Q
7	SILICONE GASKET	M600A
8	SCREW 1/4-20 x 5/8 S.S.	P465A
9	TANK TOP ASSEMBLY	RV34Q
10	WATER TANK SUB-ASSEMBLY	RV33Q
11	HEATER 120V - 1500W	G356A
12	HI-LIMIT	L573A
13	ELBOW 90°	K525A
14	SILICONE TUBING 1/2" I.D. x 14" LONG	M611A
15	TUBING 1/4" COLD WATER INLET	H328Q
16	MT. BKT, WATER INLET VALVE	RQ52A
17	HOSE NUT FITTING	K491A
18	VALVE, WATER INLET (.35GPM) 120V	L588A
19	VALVE, WATER INLET (.35GPM) 220V	L594A
20	FAUCET ASSEMBLY	D085A
21	SPRAY HEAD ADAPTER	K107A
22	SPRAY HEAD	E004A
23	DISPENSE VALVE 120V	L596A
24	SILICONE SEAL, 12mm (0.466 I.D.)	M461A
	NOZZLE	K629A

WARNING:

MACHINE WARRANTY IS VOID IF MACHINE IS CONNECTED TO ANY VOLTAGE OTHER THAN 120 VOLTS. (EXPORT UNITS SHOULD BE CONNECTED TO 220 VOLTS)

**** INSTALLATION INSTRUCTIONS ****

NOTE: A SEPARATE CIRCUIT SHOULD BE SUPPLIED FOR EACH OF THESE BREWERS WITH A 15 AMP CIRCUIT BREAKER OR FUSE. CHECK LOCAL CODES FOR COMPLIANCE IN INSTALLATION.

MANUAL POUROVER MODELS

Are not equipped with water inlet connections

AUTOMATIC WITH POUROVER BACKUP

Are equipped with a 1/4" flare water inlet fitting which is located in the back of the unit.

WATER INLET CONNECTION:

HIGHLY RECOMMENDED: A water shut-off valve and a water filter, preferably a combination charcoal / phosphate filter, to remove odors and inhibit lime and scale build up in the machine.

Note: In areas with extremely hard water, a water softener must be installed in order to prevent malfunctioning of the equipment and in order not to void the warranty.

This equipment is to be installed to comply with the applicable federal, state, or local plumbing codes having jurisdiction. In addition:

1. A quick disconnect water connection or enough extra coiled tubing (at least 2x the depth of the unit) so that the machine can be moved for cleaning underneath.
2. An approved back flow prevention device, such as a double check valve to be installed between the machine and the water supply.

CAUTION:

DO NOT CONNECT TO POWER SOURCE UNTIL AFTER PRIMING

These brewers are equipped with a rear Toggle Switch which controls the power to the tank heater. Toggle Switch must be in the down or "OFF" position until step (3) is completed.

**** PRIMING INSTRUCTIONS****

MANUAL POUROVER UNITS

THESE INSTRUCTIONS ARE FOR INITIAL PRIMING ONLY AND DO NOT HAVE TO BE REPEATED FOR NORMAL OPERATION.

1. Remove sample filter pack from brew funnel and insert brew funnel back into machine.
2. Place an empty decanter on warmer plate directly under brew funnel.
3. Lift pourover cover and pour 4 decanters of cold water through the top opening at 3 minute intervals. After the third decanter is poured, water will flow through spray head and funnel and fill decanter beneath.
4. Plug line cord into receptacle and turn “ON” (TOGGLE UP) the heater switch, which is located in the back, then turn on the power (and front warmer) switch which is located on the front panel. The power switch light will light, indicating power is being applied to the machine. Wait approximately 15 minutes for the water to reach brewing temperature, at which point the green light comes on. You are ready to brew coffee.

**** BREWING INSTRUCTIONS ****

MANUAL POUROVER UNITS

After initial priming has been completed

1. Insert brew funnel with filter and grounds into machine.
2. Place an empty decanter on warmer plate directly under brew funnel.
3. Lift pourover cover and pour one decanter of cold water through the top opening, coffee will be ready in 3 1/2 minutes.
4. Remove grounds and filter as soon as coffee has dripped through. Never pour coffee back through spent grounds.

**** PRIMING AND BREWING INSTRUCTIONS****

AUTOMATIC GRAVITY FEED

THESE INSTRUCTIONS ARE FOR INITIAL PRIMING ONLY AND DO NOT HAVE TO BE REPEATED FOR NORMAL OPERATION.

1. Remove sample filter pack from brew funnel and insert brew funnel back into machine.
2. Place an empty decanter on warmer plate directly under brew funnel.
3. Plug the power cord into a proper receptacle.
4. Activate the **Power Switch**. The Green Ready Light will go ON. The tank will start filling. Allow approximately 4-5 minutes for the tank to fill.
5. After the water tank is filled, activate the **Heater Switch**. Allow approximately 20 minutes for the water to reach a brew temperature (190°F). The heat up time will depend on the water inlet temperature, the input voltage and the wattage of the elements in the machine.
When the (green) Ready Light comes on the machine is ready to start brewing.
The machine will only brew coffee after the Ready Light (green) goes ON.
6. Press Brew Button:

**** CLEANING INSTRUCTIONS ****

1. Wash brew funnel and decanter by hand as needed. Do not use dishwasher, which may cause decanter breakage.
2. For cleaning all metal surfaces, use any reputable stainless steel cleaning compound. Spray head should be checked and cleaned regularly. (At least once a week.) Spray head holes must be kept open.

To prevent “**LIMING**” problems in the water tube, remove spray head and insert spring probe all the way into the tank through the tube. When inserted into tank properly, no more than two inches of spring should be visible. Push back and forth five or six times. This will keep tubes open and clear of lime. In hard water areas, this should be done every day; this takes less than a minute.

SANITIZING:

All food dispensing units should be sanitized periodically. All parts to be sanitized must be cleaned first.

To prepare a sanitizing solution:

ADD 2 TSP. OF LIQUID CLOROX BLEACH (5.25% CONCENTRATION) TO 1 GALLON OF WATER AT ROOM TEMPERATURE (70° - 90°F).

Soak all parts for a minimum of 3 min. in the sanitizing solution.

Note: Always start with a unopened bottle of Clorox Bleach since the solution from an opened bottle has a short life span.

Let all sanitized parts drain and dry naturally. DO NOT WIPE THEM DRY.

Before using the sanitized unit (or parts) with food stuffs, rinse all parts thoroughly with water.

CARE FOR STAINLESS STEEL:

Stainless Steel surfaces that come in contact with food substances, MUST BE CLEANED EVERY DAY.

WHEN CLEANING STAINLESS STEEL , ONLY A pH NEUTRAL CLEANER IS TO BE USED.

Use nylon or brass brushes (not steel wire brushes) for removing food deposit.

Many food products contain acids,alkalies, or other substances which corrode Stainless Steel.

FOR AUTHORIZED SERVICE PERSONNEL ONLY

****SERVICE INSTRUCTIONS** and **TROUBLE SHOOTING GUIDE****

CAUTION: DISCONNECT POWER BEFORE ATTEMPTING ANY ELECTRICAL REPAIRS

THERMOSTAT ADJUSTMENTS:

NOTE: The thermostat is behind the lower front panel. If water temperature is less than 197 degrees F (92 degrees C) slowly turn thermostat knob clockwise until ready light goes out. When temperature of water approaches 197 degrees to 203 degrees F (92 degrees to 95 degrees C) slowly turn thermostat knob counter-clockwise until the green ready light comes on. If water temperature cannot be increased when thermostat knob is turned fully clockwise, then proceed as follows:

Pull off knob. Place a small screwdriver into the center of thermostat shaft. While observing green ready light and temperature on thermometer, hold shaft and turn small adjustment screw in center counter-clockwise until green ready light goes out. When temperature of water approaches 197 degrees - 203 degrees F (92 degrees - 95 degrees C), slowly turn screw clockwise until ready light comes on. Turning screw clockwise lowers temperature; counter-clockwise raises it. After adjusting center screw, place nail polish or glyptol on screw to set in position.

NOTE: As a final check, measure water temperature at Spray Head . Temperature should be 197 degrees to 203 degrees F (92 degrees to 95 degrees C).

PROBLEMS WITH WARMER ELEMENTS & SWITCHES:

If warmer plate fails to heat, first check power source and then check if light on warmer switch is lit when in the "ON" position. If warmer switch is lit, replace warmer plate by unplugging brewer, removing the two hold down screws on plate and withdrawing warmer plate from brewer. Replace the new warmer plate. If warmer switch does not light, replace it. To remove switch press each tab behind front plate of brewer down with screwdriver in turn. As each tab is pressed, pop that corner of warmer switch out of the front of brewer. New switch snaps in from the front.

IF WATER FAILS TO HEAT:

1. If Red power switch and warmer switches do not light, check heater switch in the back, toggle should be in the up position . Check power supply outlet, replace fuse or reset circuit breaker if necessary. If power is good, check rear heater switch for continuity and replace if switch stays open.
2. If water still fails to heat, disconnect line cord and check out tank heater, thermostat and high temperature safety shutoff. Replace needed parts.

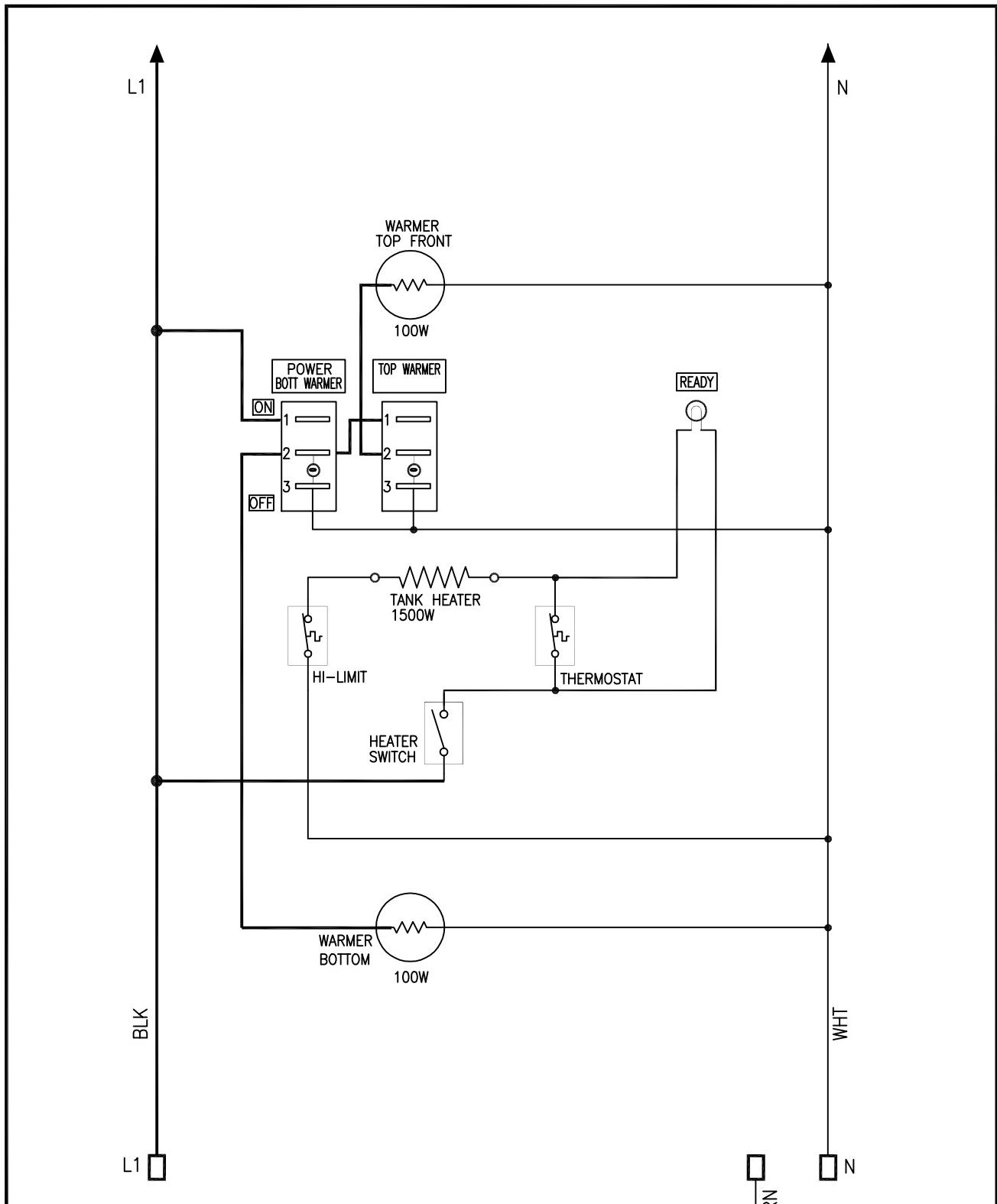
REPLACING HI-LIMIT SWITCH, THERMOSTAT, AND TANK HEATER

Unplug power cord, and remove top cover and lower front cover.

HI-LIMIT SWITCH Disconnect the (2) push-on leads, and pull out hi-limit. Replace switch

THERMOSTAT Loosen (2) screws securing thermostat to housing. Disconnect the push-on leads and remove thermostat. Replace with new one in reverse order. When installing new control, do not overtighten small packing nut on compression fitting.

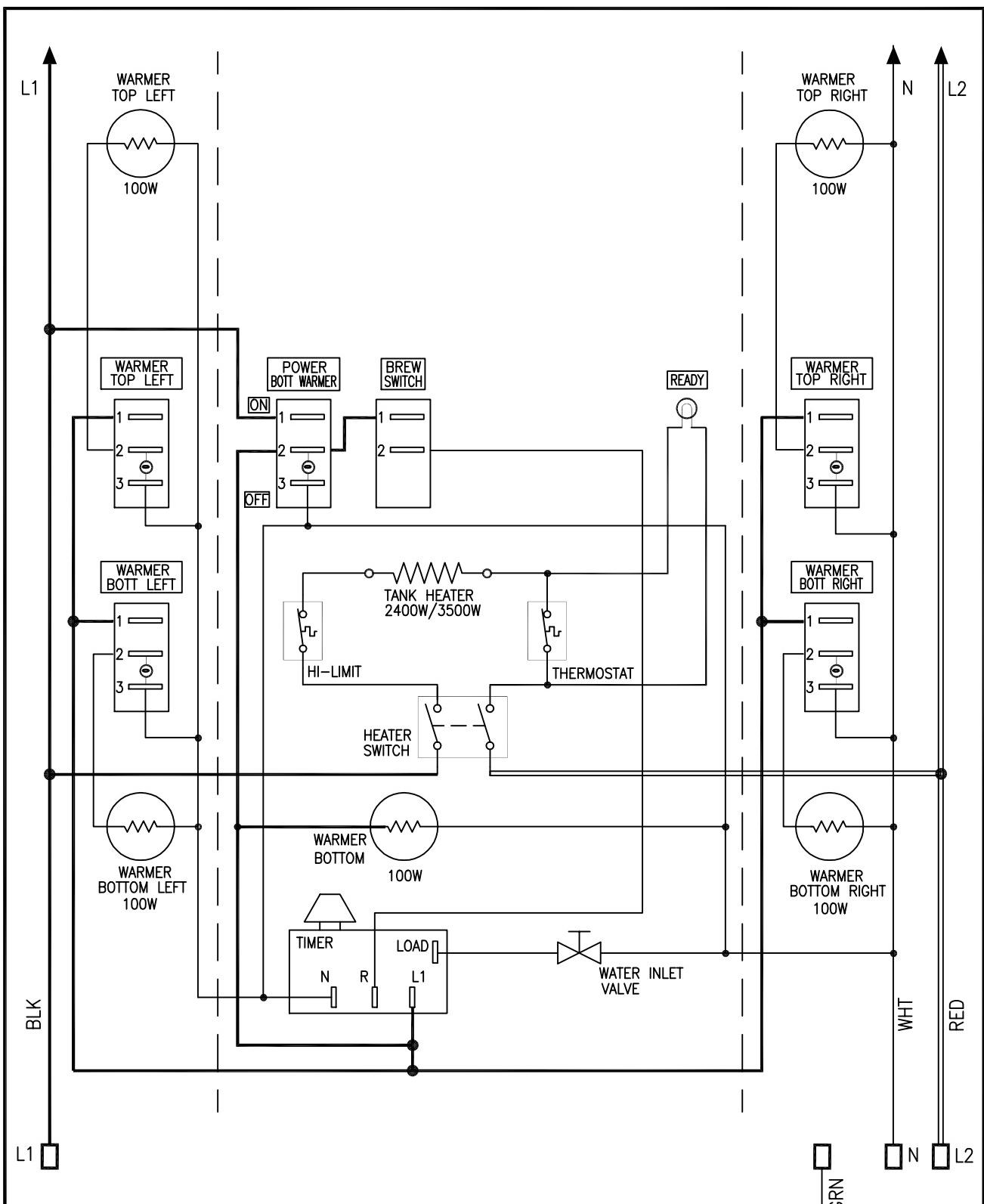
TANK HEATER Remove tank top, (4) hex nuts and washers. Disconnect push-on leads. Replace in reverse order. Remove the lower panel and loosen the (2) screws holding thermostat in place. Slide thermostat out of bracket and remove wires. Remove top cover and pull out Capillary Tank fitting from silicone grommet.



Century Brewer C2002P

1.7KW 120V 50/60 1PH

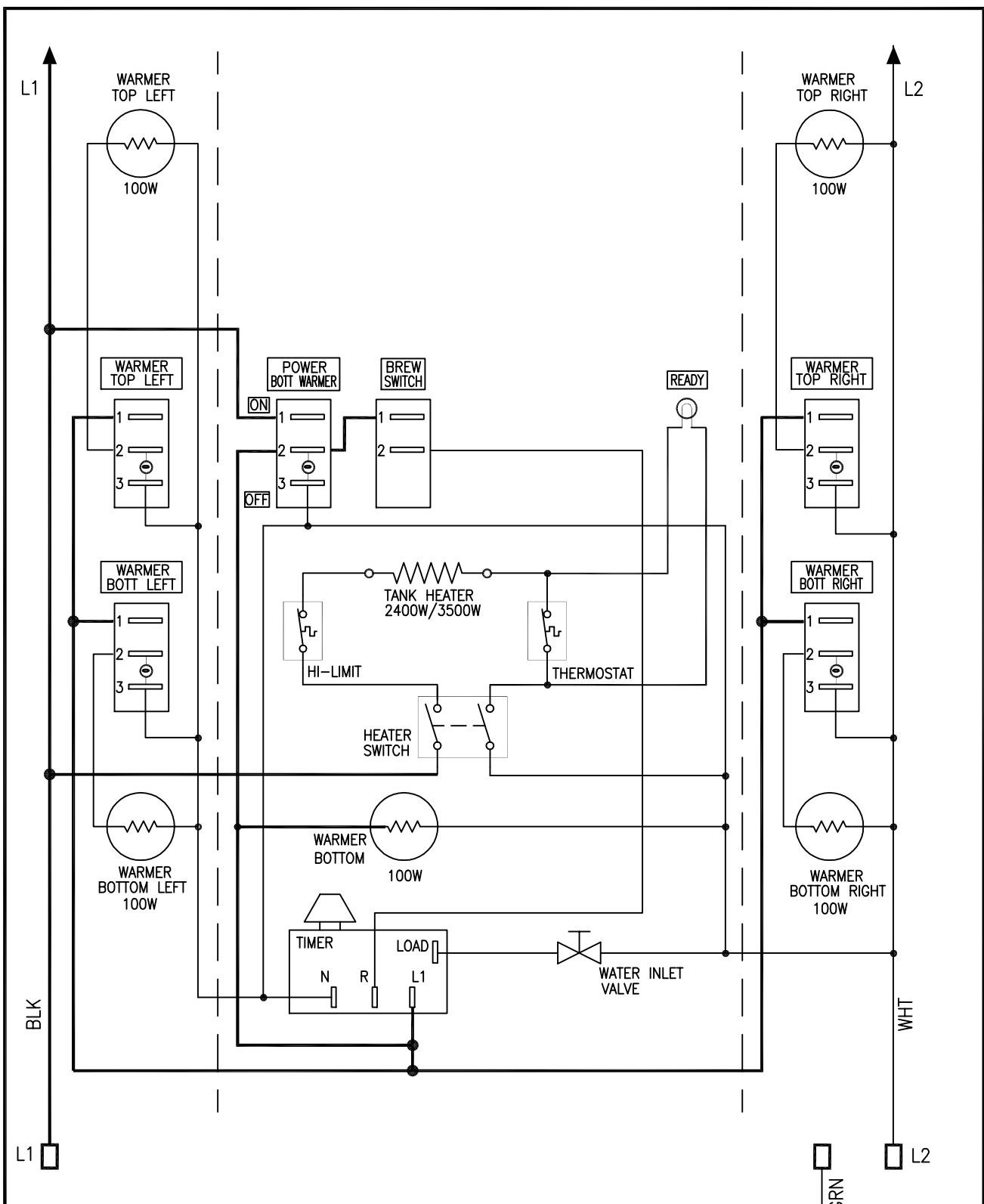
NE53A
REV-B



Century Brewer C2005

4.0KW 120/240V 50/60 1PH

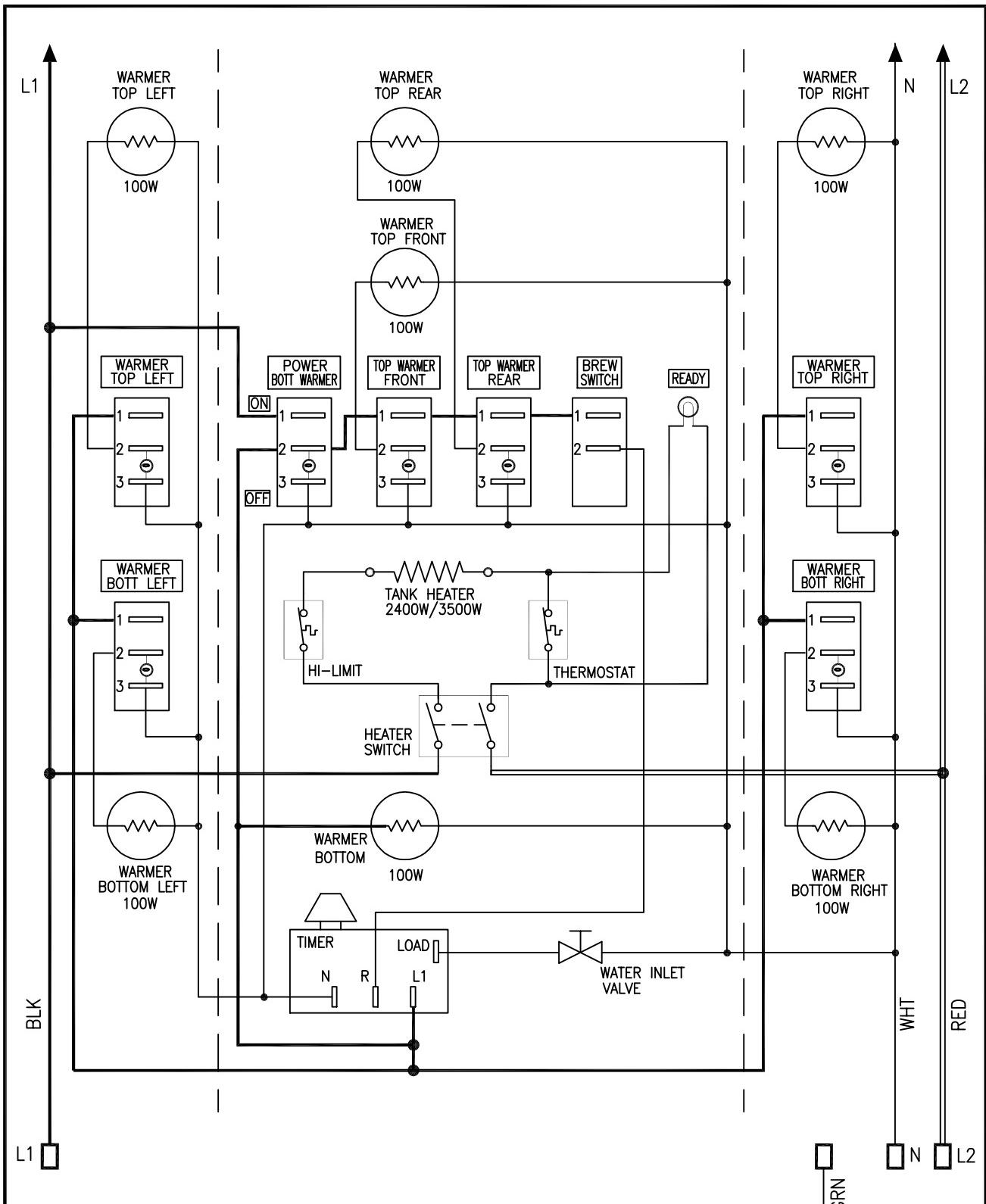
NE56A
REV-A



Century Brewer C2005X

2.9KW 220V 50/60 1PH

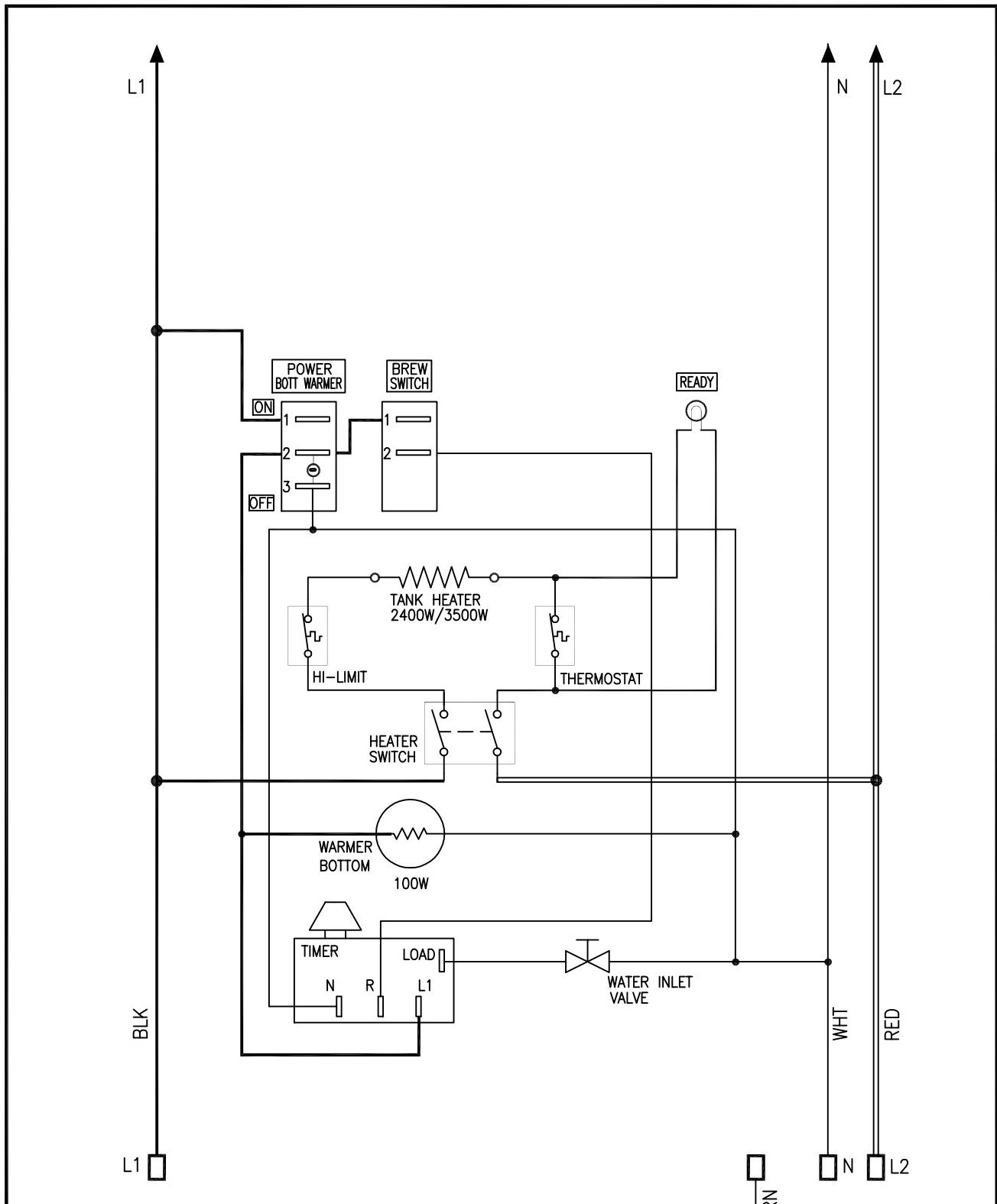
NE57A
REV-A



Century Brewer C2007

4.2KW 120/240V 50/60 1PH

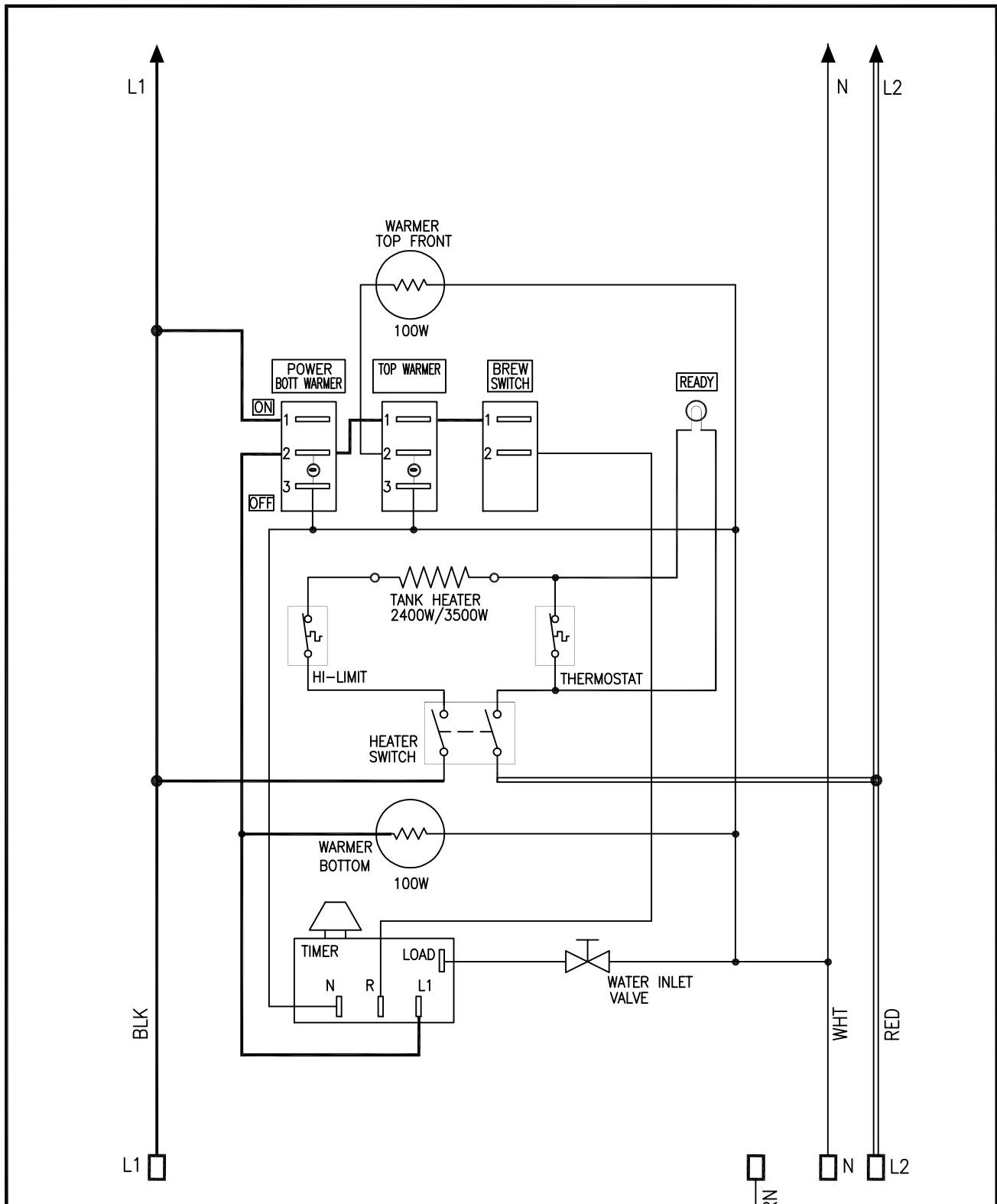
NE58A
REV-A



Century Brewer C2001

2.5KW	120/220V	50/60	1PH
3.6KW	120/240V	50/60	1PH

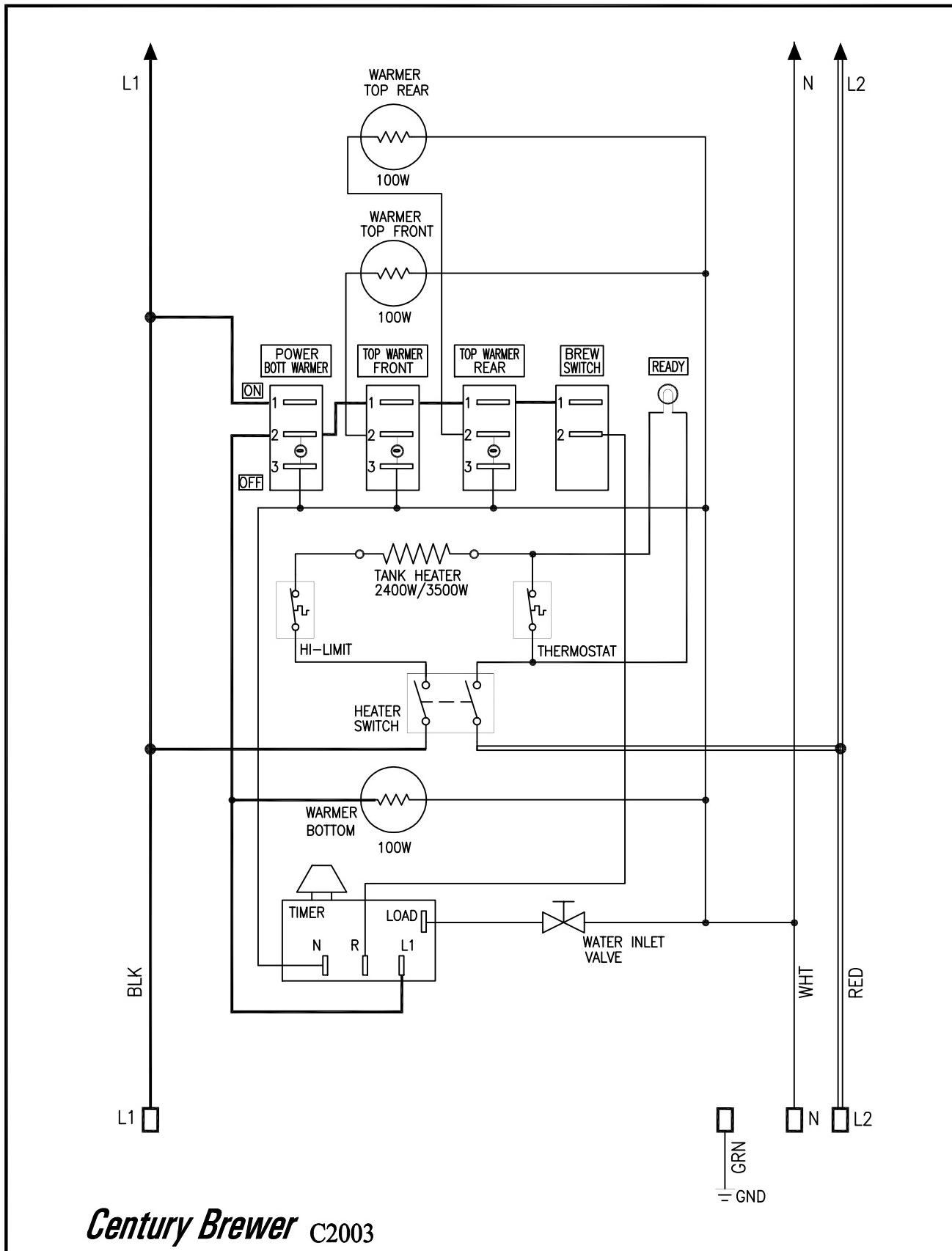
NE65A



Century Brewer C2002

3.7KW 120/240V 50/60 1PH

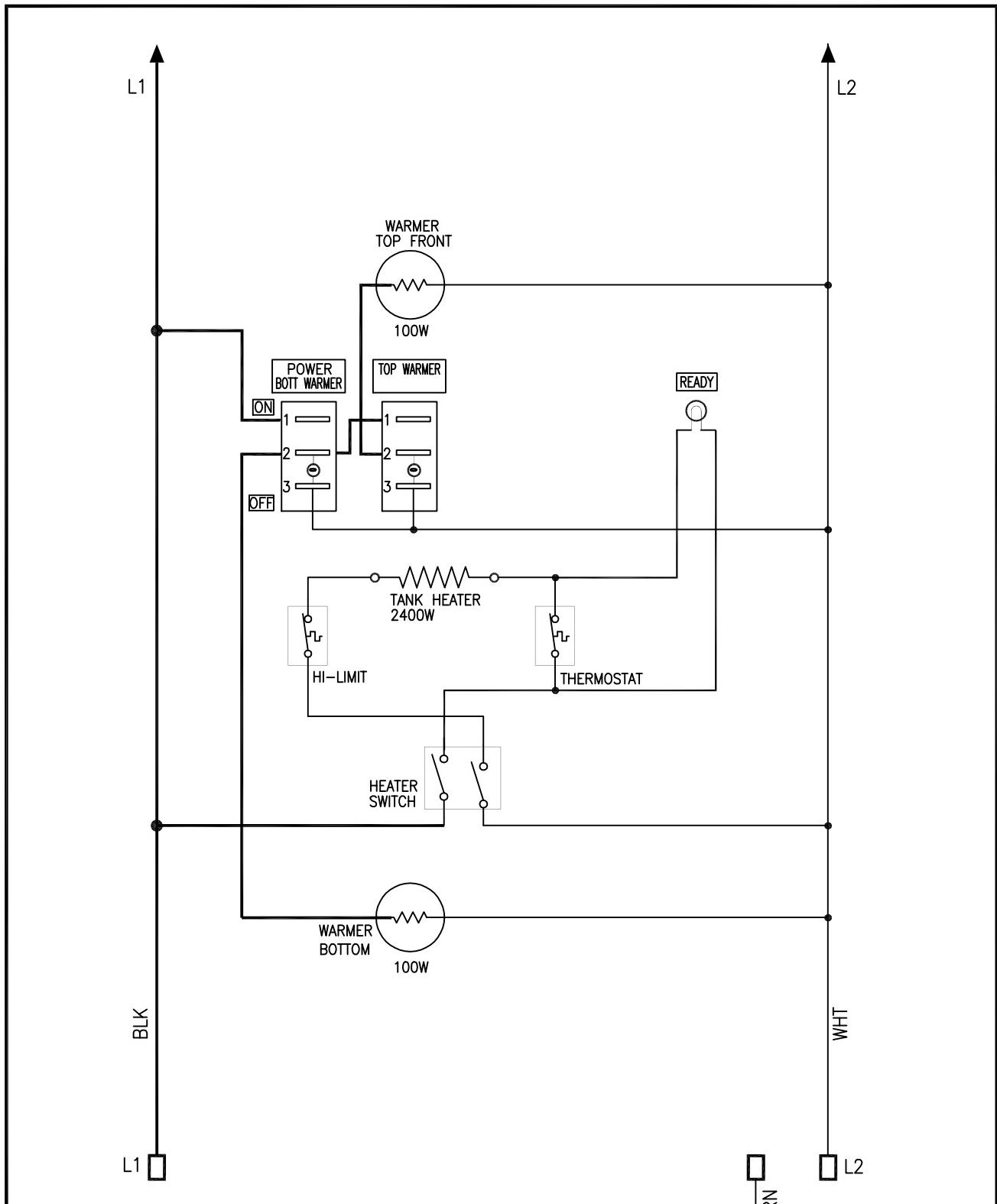
NE66A

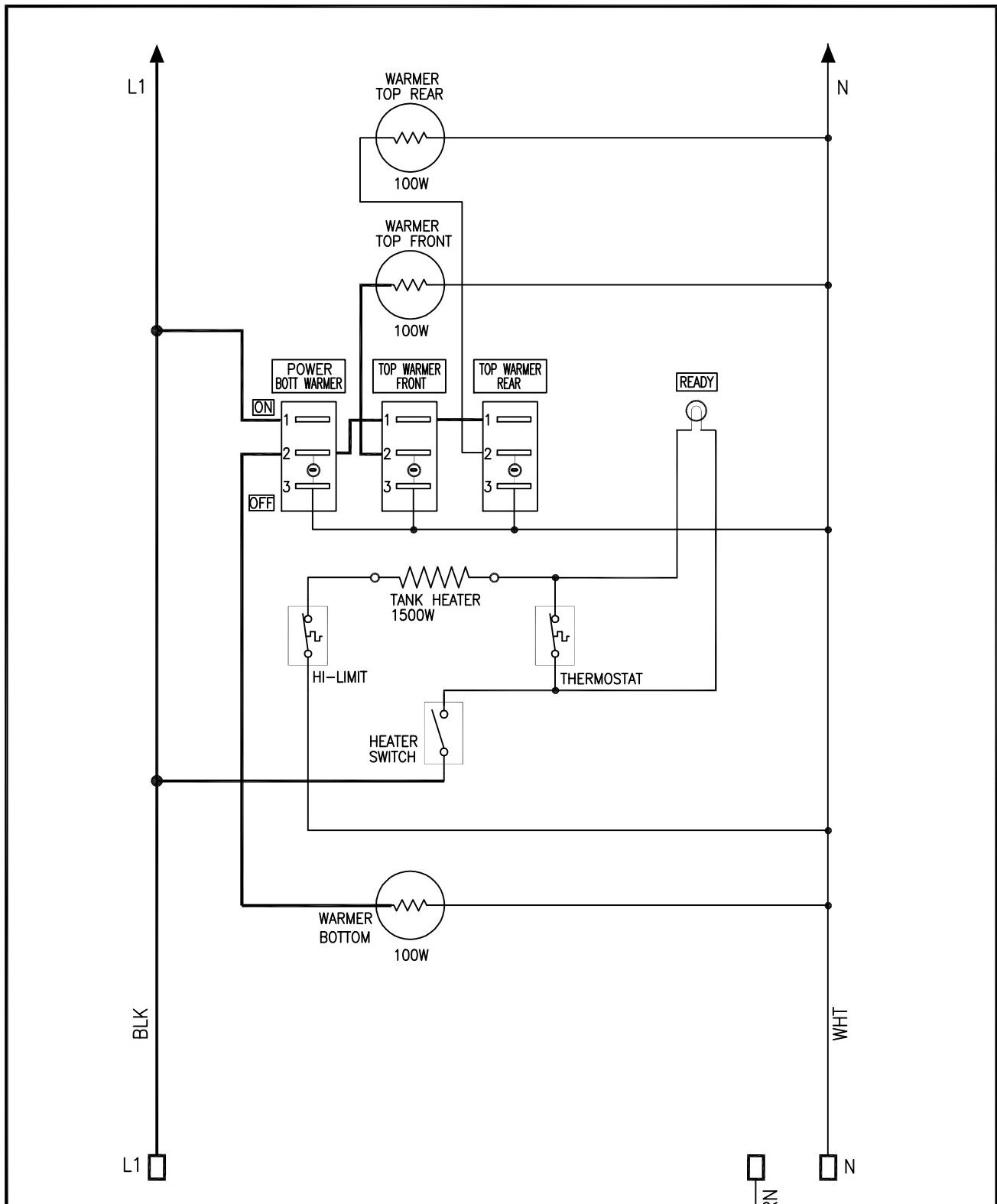


Century Brewer C2003

3.8KW 120/240V 50/60 1PH

NE67A





Century Brewer C2003P

1.8KW 120V 50/60 1PH

NE69A

